

In the claims:

Please cancel claim 4 and amend claims 1, 2 and 3 as follows:

1. (currently amended): Method ~~for producing of production of goods based on~~ meat ~~products including which is distinguished by the embodiment of olive oil in substitution of animal fat, instead of the traditional use of animal fat or the use of emulsions that consist of vegetable fat, water and milk proteins prepared in temperatures over 100 C° (in heat), comprising~~ the following steps:

(a) Providing ~~thin lean meat of at a temperature 0 C° and mixing the thin lean meat with H₂O of water at a temperature -2 C°, salt, poli-phosphoric salts polyphosphates, preservatives, vegetable proteins, milk proteins and starch;~~

(b) ~~Then, inserting~~ Adding olive oil to the resulting mixture and continuing ~~the~~ mixing with simultaneous application of vacuum for 3 min. and ~~the mixing stops when the then stopping the mixing when the resulting product mixture reaches a temperature is of 4 C°;~~

(c) ~~Then transferring~~ Transferring the resulting product mixture to filling machines and encasing the resulting product mixture where it is encased with and applying a simultaneous application of vacuum at 1000 mBAR and is later pasteurized in mBar, and then pasteurizing the encased resulting product mixture to a core temperature of 71 C°; and

(d) ~~After the pasteurization, freezing the product in freezing~~ Cooling the resulting product mixture in cooling chambers at a temperature of up to 2 C°.

2. (currently amended): The method of claim 1 wherein the ~~whole~~ total time of the ~~process steps of the method~~ depends on the diameter of the final product mixture and ranges from 1 to 3 hours.

3. (currently amended): Meat products containing olive oil, ~~which~~ that are ~~produced~~
obtained according to the methods of claim 1 or 2. ~~method of claim 1.~~

4. (canceled).